

MANTELA  
BRASA & MAR

ENGLISH





## A CULINARY ODDISEY THROUGH LATIN AMERICA

Begin a journey through Latin America's flavors and colors at Mantela Restaurant. A place where the Latino culture converges with its warm soul and where exceptional service is paramount.

At Mantela, there are no frontiers nor walls.



# GOLD

## APPETIZERS

TO CHOOSE

### BLUEFIN TUNA TOSTADAS 2 pcs

Chipotle and cilantro dressing,  
caramelized onions and avocado

### FIDEO SECO CROQUETTES 3 pcs

With chorizo sauce, smoked jocoque,  
creamy avocado, baby spinach and tortilla ash

### EMPANADAS 1 pc

To choose:

Spicy sirloin

Five-Cheese with poblano pepper and corn

*With chimichurri and avocado ranch*

### WEDGE ICEBERG CILANTRO half portion

Romaine lettuce, cilantro ranch, dehydrated  
cranberries, onion rings, roasted peanuts, raspberries,  
blackberries, jicama and pickled cucumber

## MAIN COURSE

TO CHOOSE

### SIRLOIN HIGH CHOICE IN ASH 9 oz

Cheese sauce, crispy onion and chives

### SEAFOOD RICE single portion

With Huancaína sauce, shrimps,  
fried squid, octopus, catch of the day,  
tender corn, pickled radish and lime

### CHICKEN IN PISTACHIO ADOBO 9 oz

Grilled. With chambray potatoes  
and fried brussels sprouts

### RICOTTA CHEESE RAVIOLI WITH SPINACH

With poblano chili sauce and grilled corn

## DESSERT

TO CHOOSE

### CHURROS to share

With cinnamon, guava and quince with cheese sauce,  
special milk sauce and chocolate sauce

### CORN CAKE to share

With cajeta sauce, vanilla ice cream  
and colored wafers

**\$720 MXN**

PRICE PER PERSON





# PLATINUM

## APPETIZERS

TO CHOOSE

### ROCA MANTELA SHRIMPS 5 oz

Tempura, lime, Sriracha mayonnaise and herb salad

### TONGUE TACOS 3 pcs

Steamed. With tomatillo green sauce, cilantro and white onions

### MAMUCAS AND PORKBELLY GUACAMOLE 2 oz

With yellow bell pepper, pickled watermelon radish and cilantro

### WEDGE ICEBERG CILANTRO half portion

Romaine lettuce, cilantro ranch, dehydrated cranberries, onion rings, roasted peanuts, raspberries, blackberries, jicama and pickled cucumber

## MAIN COURSE

TO CHOOSE

### BLACK ANGUS ARGENTINIAN FLANK 11 oz

With pickled onions and cilantro

### GRILLED SALMON IN RED CHILI PEPPER ADOBO 8 oz

With tabbouleh, Huancaína sauce and cilantro

### CHICKEN IN PISTACHIO ADOBO 9 oz

Grilled. With chambray potatoes and fried brussels sprouts

### RICOTTA CHEESE RAVIOLI WITH SPINACH

With poblano chili sauce and grilled corn

## DESSERT

TO CHOOSE

### CHURROS

to share

With cinnamon, guava and quince with cheese sauce, special milk sauce and chocolate sauce

### CORN CAKE

to share

With cajeta sauce, vanilla ice cream and colored wafers

**\$820 MXN**

PRICE PER PERSON



# BLACK

## APPETIZERS

TO CHOOSE

### CAESAR SALAD half portion

Lettuce hearts, brioche croutons  
with garlic, parmesan cheese  
and Caesar dressing

### PERUVIAN CATCH OF THE DAY 4 oz

Tiger milk, corn, sweet potato chips,  
wakame seaweed and red onion

### PAN SEARED PANELA CHEESE 7 oz

Agave honey, toasted sesame seeds,  
oregano-cactus salad and smoked  
pepper chips

### RIB EYE PORK RINDS GUACAMOLE 2 oz

With pico de gallo, serrano chili  
and cilantro

## MAIN COURSE

TO CHOOSE

### ZARANDEADO OCTOPUS 9 oz

Red pepper adobo, smashed potatoes,  
chimichurri and yellow lemon

### PICANHA 11 oz

Beef broth, with charcoal-roasted  
onions and cilantro

### CHICKEN IN PISTACHIO ADOBO 9 oz

Grilled. With chambray potatoes and  
fried brussels sprouts

### RICOTTA CHEESE RAVIOLI WITH SPINACH

With poblano chili sauce  
and grilled corn

## DESSERT

TO CHOOSE

### CORN CAKE to share

With cajeta sauce, vanilla ice cream  
and colored wafers

### COCOA + PINEAPPLE single portion

16 layers of smooth dark chocolate  
and creamy white chocolate sponge  
cake. With yogurt frosting, pretzels,  
pecan nuts and pineapple gummies.

### PEANUT AND BLACKBERRY BASQUE CHEESECAKE single portion

Cookie base, mimetic peanuts,  
blackberry compote covered with  
white chocolate and vanilla cream

**\$980 MXN**

PRICE PER PERSON



## REGULAR OPEN BAR

**\$600 MXN**

(\$300 MXN ADDITIONAL HOUR)

### INCLUDES:

**Rum:** Bacardi Blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced

**Vodka:** Smirnoff, Smirnoff Tamarindo, Absolut Azul  
Whisky: Jw Red Label, Jack Daniel's, Bulleit, Jameson

**Tequila:** Tradicional Reposado, Tradicional Plata, Herradura Blanco

**Gin:** Tanqueray, Boodles, Beefeater

**Mezcal:** Unión, 400 Conejos Espadín Joven, 400 Conejos Reposado

**Brandy:** Torres 10, Baileys

**Beer:** National and international

**Mixology:** From the house



## PREMIUM OPEN BAR

**\$800 MXN**

(\$400 MXN ADDITIONAL HOUR)

### INCLUDES:

**Rum:** Bacardi Blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced, Appleton Signature Blend, Havana 7, Zacapa Ambar

**Vodka:** Smirnoff, Smirnoff Tamarindo, Absolut Azul, Ketel One, Ciroc

**Whisky:** JW Red Label, Jack Daniel's, Bulleit, Jameson, JW Black Label, Buchanan's 12, Bushmills, Black Bush, Dewar's 12

**Tequila:** Tradicional Reposado, Tradicional Plata, Patrón Silver, Don Julio Reposado, Dobel Diamante, 1800 Cristalino, Don Julio Blanco, Casamigos Blanco

**Gin:** Tanqueray, Boodles, Beefeater, Bombay Sapphire, Hendrick's

**Cognac:** Hennessy VS

**Mezcal:** Unión, 400 Conejos Espadín Joven, 400 Conejos Reposado, Amarás Joven, Ojo de Tigre Joven

**Brandy:** Torres 10, Baileys

**Beer:** National and international

**Mixology:** From the house



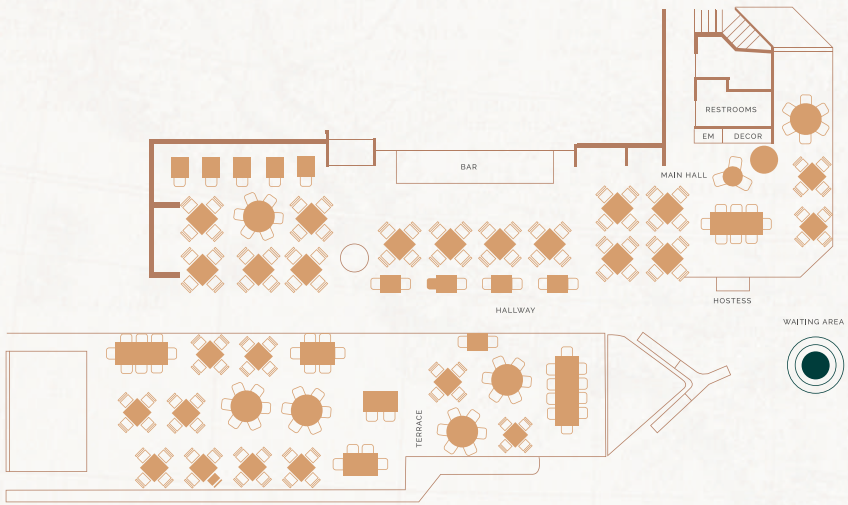
This menu only applies to groups of 10 or more people | All prices include taxes  
| \*Consumption of raw products is under your responsibility SSA. | Gratuity and beverages are not included.



MANTELA



# SITE CAPACITY



TOTAL: 210 people

**1** TERRACE  
80 people

**2** MAIN HALL  
120 people

**3** BAR  
10 people





OPEN DAILY FROM 1:00 PM TO 1:00 AM

PARKING INSIDE THE SHOPPING MALL

Delight your senses with a menu inspired by the vast flavors  
and ingredients of Latin American haute cuisine.

ANDARES SHOPPING CENTER

BLVRD PUERTA DE HIERRO 4965, PUERTA DE HIERRO,  
44100 GUADALAJARA, JALISCO

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## SALES AND GROUPS

ventas@andermail.com  
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📷 MANTELARESTAURANT

📍 MANTELARESTAURANTE

mantela.com.mx

PROUD MEMBER

GRUPO  
**ANDERSON'S**  
EST. 1962

PORTENO

TILOS

Harry's

PORFIRIO'S

BAC

CAO

STIR BY

LA VICENTA

IROOF

SuperBurg

SuperBurg

MANTELA

YUM

Nicoletta

ARMANDO GILUM

ERIZO